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6277 [1924]

The Life Story of the Pecanuary

Nursery

Price list



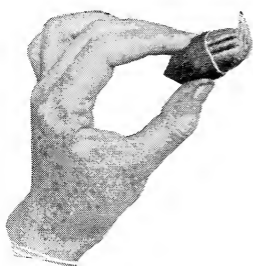
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U. S. Department of Agriculture

TIME was when the farmer and the fruit grower planted in a hit or miss fashion, harvested what nature produced and were satisfied. Then came scientific farming methods, Burbank's wonderful discoveries in horticulture—and the result was **better** as well as more abundant crops.

For years I harbored the ambition to accomplish similar results in the growing of pecans. Those years were devoted to the planting and cultivation of a grove of selected trees that would produce nuts of unusual size and flavor. But having produced such nuts my task was by no means finished.

OF what use to grow the plumpest, richest of pecans, only to have them dry up and shrink in the process of curing, losing much of those precious oils that gave them their flavor?



It was necessary to devise a new curing method that would preserve and even intensify the delightful richness that I had determined the perfect pecan should have. Out of this necessity grew the Pecanway process of curing. Whether my efforts have been

successful I leave to your own judgment after you have tasted Pecanway Pecans.

IF you will weigh the meats from a pound of a good commercial variety of pecans, you will find these meats weigh 7 or 8 ounces. A pound of Pecanways give a full 10 ounces of meats. The reason for this is the Pecanway's plump, filled-out meat in an extremely thin shell. In fact, so delicate is the Pecanway shell that Pecanways may easily be cracked by

Prices and Shipping Terms

Pecanway Products

3 lb. Package Pecans, Postpaid\$3.50

5 lb. Package Pecans, Postpaid 5.50

Add 50 cents for shipments West of Mississippi
and to Canada

Trial 2 Jars Figs, Postpaid\$1.50

Dozen Jars Figs, Express Collect 6.00

3 Jars Salted Pecans, Postpaid..... 2.00

Add 15 cents for shipments West of Mississippi
and to Canada

Yams, Trial Package, Postpaid\$1.00

Add 15 cents for shipments West of Mississippi
and to Canada

Yams, $\frac{1}{2}$ Peck, Express Collect\$2.00

Yams, 1 Peck, Express Collect 3.50

Yams, 2 Pecks, Express Collect 6.00

Sugar Cane Syrup, $\frac{1}{2}$ Gallon, Prepaid 1.50

Sugar Cane Syrup, 1 Gallon, Prepaid 2.00

Remittance Should Accompany Orders

ORDER

To M. O. DANTZLER

Pecanway Place - - Orangeburg, S. C.

Please find enclosed \$ for which
ship to following address :

..... 3 lb. Packages of Pecanway Pecans

..... 5 lb. Packages of Pecanway Pecans

..... Trial 2 Jars of Pecanway Figs

..... Dozen Jars of Pecanway Figs

..... Jars of Salted Pecans

..... Trial Package of Pecanway Yams

..... Pecanway Yams

..... Pecanway Sugar Cane Syrup

See Reverse Side for Prices and Shipping Terms

SHIP TO

Name

Street

City and State

pressing two of the nuts together in the hand as shown in the illustration. This method allows the kernel to be extracted in perfect halves and is to be preferred to the crushing action of nut crackers.



As regards the superior delicacy, sweetness and flavor of Pecanway Pecans your taste will speak far more convincingly than I can.

THE food value of nuts, and especially the pecan, is too well known to require much discussion, but it is well to note that scientists place its percentage of nutriment as greatly in excess of that afforded by beef, eggs, milk or cheese. So rich in oil is the Pecanway, that if you light one with a match it will burn merrily. But the thing that interests us most, I know, is the delightful flavor of Pecanways whether eaten "just so" or in salads or desserts.

Pecanway Pecans are carefully selected for size and quality. If they are not exactly as claimed, return them and your money will be refunded.

A package of Pecanways makes a novel gift and one highly appreciated by anyone—man, woman or child. Many men are making a practice of sending Pecanways to personal and business friends during the holiday season.

PRICES AND SHIPPING CHARGES

Three- and five-pound packages only. Shipped express collect, if so stated with remittance. If shipment is to be by Parcel Post, make remittance as follows:

3-pound Package Pecanway Nuts, Postpaid, \$3.50

5-pound Package Pecanway Nuts, Postpaid, 5.50

Add 50 cents additional postage for shipments West of Mississippi.

M. O. DANTZLER

PECANWAY PLACE - ORANGEBURG, S. C.

Pecanway Products

PRESERVED FIGS People of the North are not as a rule familiar with this Southern delicacy. What a treat awaits you! Pecanway Preserved Figs make a delightful dessert, or can be served as a conserve with the meal. Hotels and dining cars also often list them as a breakfast fruit. We use them, too, on hot waffles. Preserved Figs are healthful and delicious, especially when prepared in the Pecanway manner.

As an introductory offer we will mail two jars postpaid to you for \$1.50. If you like them, please order by the dozen jars at \$6.00 per dozen, Express collect.

SALTED PECANS You've surely never tasted anything just like Pecanway Salted Pecans. Slightly toasted before salting gives a crisp, delicious taste. Shelled into almost perfect halves and packed in airtight half-pint jars. Three of these jars will be mailed, postage paid, for \$2.00. For West of Mississippi and Canada, add 15c.

YAMS To you who do not know, the Pecanway Yam looks like a large sweet potato. The pleasant surprise comes when it is cooked. Full of sugar, it candies itself. The meat is a rich deep orange without the faintest trace of mealiness. Fairly melts in the mouth. Try one and you'll never favor a sweet potato again. Our \$1.00 trial package should last a large family several meals.

Trial Order Package, Postpaid - - - - - \$1.00

For West of Mississippi and Canada, add 15c.

½ peck, \$2.00; 1 peck, \$3.50; 2 pecks, \$6.00; Express Collect.

SUGAR CANE SYRUP Sold in half and gallon tins.
One-half gal. tin, \$1.50 Prepaid
One gallon tin, 2.00 "

Remittance Should Accompany Order. Address

M. O. DANTZLER
PECANWAY PLACE - ORANGEBURG, S. C.